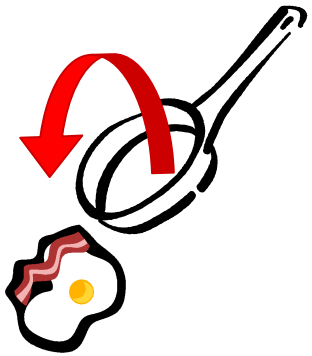
3 - Compartment Sink:
Manual Cleaning and Sanitizing of Equipment and Utensils

PRE-WASH

Scrape or flush out large food particles before washing



WASH → RINSE → SANITIZE

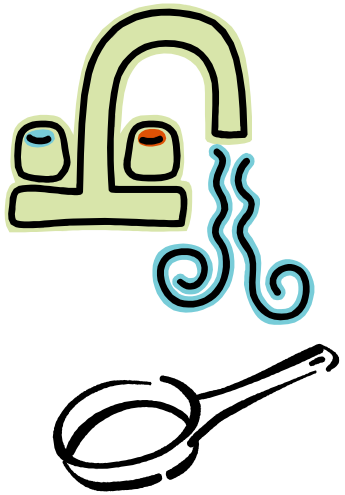
WASH
(Sink 1)

Water temperature at least 110°F

Wash with detergent

Wash solution must be clean & at proper temperature throughout operation

RINSE
(Sink 2)



SANITIZE
(Sink 3)

Soak in sanitizer for at least 1 minute at proper concentration:

Chlorine
50 - 200 ppm

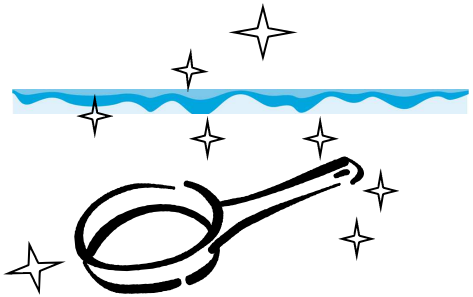
or

Quaternary ammonium
200 ppm

or

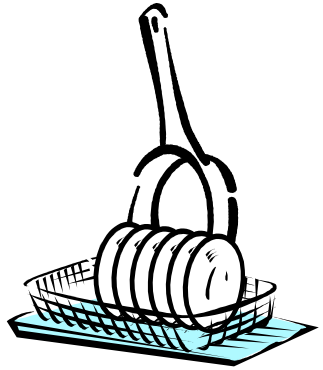
Iodine
12.5 - 25 ppm

Use test strips to check concentration



AIR DRY

Do not towel dry



Environmental Health Services Division
FOOD SAFETY BRANCH
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Question: Why do I need to sanitize utensils or equipment if I will be using it for cooking?
Answer: There is no guarantee that the heat involved in cooking will heat all parts of the utensils or equipment to a temperature that will kill the harmful microorganisms. Also, the utensils or equipment may not be used for cooking. Instead, the utensils or equipment may be used for mixing with no heat involved.

Question: What are the common types of sanitizers to use? What are the advantages/disadvantages of each type?
Answer:

Sanitizer	Advantages	Disadvantages
Hot Water	• mainly used in mechanical dishwasher; • clean in place; • easy to measure temperature with built-in thermometer.	• may cause burns; • may need large hot water heater and booster.
Chlorine	• relatively inexpensive; • kills most microorganisms; • does not form film; • easy to measure with test strips.	• corrodes metal and weakens rubber; • breaks down quickly (need to add more chlorine often); • irritant to skin, eye, and nose; • effective only for water below pH 10; • may leave water spots.
Iodine	• stable, long shelf life; • non-corrosive; • kills most organisms including yeasts and molds; • color gives indication of strength.	• expensive; • may stain plastics and porous materials; • does not work above 120°Fahrenheigt.
Quaternary Ammonium Compound (QUATS)	• non-corrosive; • less affected by organic matter; can be applied as foam for visual control; • effective for odor control; • effective against Listeria monocytogenes, a resistant type of bacteria able to grow at lower temperatures.	• inactivated by most detergents; • may be ineffective for certain microorganisms; • may be ineffective in hard water (lots of minerals); • relatively expensive.

Question: Why must I test the concentration of the sanitizer with test strips?
Answer: The amount of sanitizer added to the water (concentration) is critical. Too little sanitizer will not be effective and may cause food poisoning. Too much sanitizer may cause taste/odor problems, toxicity, and waste of money. Test strips must be used to test the strength of the concentration because detergents, organic material, and rinse water weakens the strength of the concentration. The color or smell cannot confirm the strength of the concentration.